

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSOE124 B/2025/BSCHS\_SEM2\_Revised

FYBSCHS (Second Semester) Examination, 2025  
HSOE124 B – FARM TO FORK MANAGEMENT  
(Rev.2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

- (i) Solve any three questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- |   |       |
|---|-------|
| A) Curing   | [ 1 ] |
| B) Food Safety  | [ 1 ] |
| C) SCM  | [ 1 ] |
| D) Inventory  | [ 1 ] |
| E) Urban farming  | [ 1 ] |
| Q2. Define and explain the importance of Farm to Fork Management.                       | [ 5 ] |
| Q3. Explain the role of cultural and social factors in shaping food consumption habits. | [ 5 ] |
| Q4. What is food processing, and explain any 2 methods of Food processing?              | [ 5 ] |

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